other crops are looking well.—In Hants the growing crops of every discription are looking luxuriant, with the prospect of an abundant yield. The potato crop never looked better.—From Sussex we learn that the wheat is looking most luxuriant, and has in many places come out into ear. The barley and oats are looking remarkably well, although the latter is rather short in the straw. The potato crop still wears a most healthy appearance.—[Willmer & Smith.

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How to preserve Girdled Trees.—Mr. Pliny H. Badditt, of this town, showed us, a few days since, an apple tree in his orchard which two years ago last winter, was completely girdled by mice, for the space of about ten inches around the trunk which was a little less then a foot in diameter.—Soon after the snow was gone, Mr. B. took several thrifty spouts from the tree of sufficient length to span the girdled part, and champering off the ends inserted one in the bark below the girdle and the other above with wax, left them. One of these sprouts lived, and the tree bore as usual the ensuing summer. This year the tree is again in full blosom, drawing its entire sustenance through this sprout, which has grown to about 3-4 of an inch in diameter. The tree has a heavy top, and the girdled part, or about one foot of its trunk, close to the ground, is entirely dead.—*Barre Patriot*

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Incombustible Wash.—Slack some stone lime in a large tub or barrel, with boiling water, cover the same up to keep in all the steam. When thus slacked, pass six quarts of it through a fine sieve. It will then be in a state of fine flour. Now, to 6 quarts of this lime add a quart of salt, and one gallon of water; then boil the mixture, and skim it clean. To every five gallons of this mixture add one pound of alum, half a pound of copperas, by slow degrees, three quarters of a pound of potash, and four quarts of fine sand, or hard wood ashes, sifted. This mixture will now admit of any coloring matter you please, and may be applied with a brush. It looks better than paint, and is as durable as slate. It will stop small leaks in the roof, prevent the moss from growing over and rotting the wood, and render it incombustible from sparks falling upon it. When laid upon brick work, it renders the brick impervious to rain or wet.

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CEMENT FOR FLOORS.

It is often desirabe to have floors rat proof. The following receipe was procured by J. S. Skinner, from Col. Totten, of the U. S. Engineer Department:

The mortar is to be made of one part of hydraulic cement, measured in rather stiff paste. Then one part mortar, thoroughly mixed, is to be used with two and a half parts of broken stone or bricks, the largest piece not exceeding four ounces in weight, or of gravel of similar sizes, or of oyster shells, or of either or of all these mixed together. The coarse materials must be free from sand or dirt. The concrete thus made must be put down in a layer of not more than six inches, which will be about the proper thickness for the floor; rammed very hard, and until the coarse particles are driven out of sight, care being taken to bring the top of the mass into the true place of the floor by the first process; no subsequent addition of plaster being admissable. By the help of a straight edge drawn over guide pieces, the top surface may be made smooth and even by the first operation. The concrete should contain no more water than is necessary to give the requisite plasticity to the mass. The floor should be covered as soon as finished, with straw or hay, which should be kept wet for several days, the longer the better.[—Boston Cultivator.

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COMPARATIVE MERITS of HORSES AND OXEN FOR FARM WORK.

At the Gloucester (England) Farmers' Club, a member stated the result four years' experience, whereby he was convinced, that for field labour, with the exception of carting, oxen were superior to horses. He found that a team of four oxen could plough as much, and with as much ease, as three horses could; the cost of the former not exceeding £12 per head, while the latter would cost £25 per head. The cost of maintenance was decidedly in favour of the former, for while his horses cost him 7s per head per week, his oxen did not cost him more than 4s. He usually began to work his steers when they were two years and a half old, and found them capable of ploughing an acre a day throughout the year, if required: and setting aside the saving in the first outlay—maintenance, harness, and attendance—which was very considerable, the sale of the oxen produced on an average a profit of £4 per head per annum. He therefore strongly recommended that on all arable farms requiring two or more teams, one-half should be oxen. By so doing, not only would a profit be received, but a much greater advantage would be conferred on the country by having to sell that stock, which, when fed, makes the best of all animal food—good beef—instead of supplying food for dogs, which is the case on most farms."

TO CORRESPONDENTS.

C. P. H. The information we want is simply the appearance of the Crops, your own success and future prospects, and any facts relating to Agriculture that may be of general interest.

H. B. Montreal. If you have ever transmitted your subscription, we have not heard of it. Will you be good enough to act upon your promise.

CANADA FARMER.

July 17, 1847.

☞ Mr. Charles P. Hall is our general agent for the Brock District. We trust the friends of Agriculture in that part of the province will aid him by their advice and *support*. We have a considerable amount of our back numbers on hand, which, we think those who have read them will admit, contain a great deal of useful information worthy of being preserved. To persons who subscribe for the paper now, our agents are authorised to *supply the first volume for one dollar*. Save us from the man who can have a conscience to ask it any cheaper. Will the farmers of this country—destined to be in every sense a great country—remain indifferent to their best interests, and allow one of the most efficient instrumentalities in the elevation of their social condition, and in securing their individual and general prosperity as farmers, to die for want of support? Although quite a number of persons have unsolicited sent us their names, yet unless our subscription list is considerably extended we shall not feel warranted in beginning a second volume.

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THE POTATOE DISEASE AGAIN.

We are sorry to find that our apprehensions are likely to be realized to their fullest extent in the reappearance, or rather the progressive development of the potatoe malady. Last Wednesday, for the first time this year, we observed the plain effects of the disease in a mess of fine looking kidney potatoes, at a public dinner table in this city. They were grown somewhere in the neighbourhood for early use, and were not more than two-thirds of their full size. We could not find a single one, large or small, which when cut with the knife, did not exhibit the dark-coloured spots—unmistakable signs of sure and speedy decay. The circumstances under which these were grown probably favoured the early development of the disease, but there can be little doubt that when the period arrives at which it has usually made its more general appearance, we shall have proof enough of its existence.

We believe it will be found to have extended itself more widely this year than in any previous one, for although, as we remarked in a former number, there may be an absence of some of the aggravating circumstances of other years, yet the *cause* of the fatal results is still in operation. Every reproduction is a step in the downward scale; the evil will therefore go on increasing until the true course is taken to arrest and remove it. We must in this case reverse the process usually adopted, and instead of going to the *bottom* of the matter—to the *root* of the mischief—we must give our attention to the *top* of it. Return to the *seed*. Abandon our unnatural mode of propagation, and adopt that which the all-wise creator has provided.

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DUTCH METHOD OF MAKING "GOUDA CHEESE."

The following article is taken from the American *Agriculturist*, and will no doubt be interesting to those who are willing to avail themselves of the improvements of other countries. The Dutch are famous for cheese making; a superior article of their manufacture is sent into all parts of the civilized world. We have seen it sold in this city by some of our grocers at one dollar per lb. Now we have the milk, and if its quality is not good enough, we can get better cows and give them better food, and thus get *better* milk, with which if we adopt the same process, we see no reason why the same results may not be obtained in Canada as in Holland. At all events we can safely say that there is room for considerable improvement among our dairy farmers in this country, and we recommend to them the information given by Mr. Norton, an intelligent correspondent of our New York contemporary:—

With a view to the gratification of your cheese-making subscribers, I send you this month a translation of directions for the manufacture of the celebrated *Gouda cheese*, considered by the Dutch themselves as their choicest variety. These directions were published by some of the largest dealers in cheese of Rotterdam.

Experience has shown that, in the following summer, and in accordance with the accompanying precautions, cheese can be made which has neither bitterness, toughness, nor want of solidity, defects very common, and which cannot be too carefully avoided.

In the commencement, care should be taken that the sun does not shine upon the milk; the vessels in which it is received should be provided with covers. As soon as the milk is brought to the house it should be provided with covers. As soon as the milk is brought to the house it should be strained into a tub, and the rennet added, the tub then to be carefully covered so as to retain as much as possible of the natural heat of the milk. Three or four hours after the addition of rennet to the milk it must be strained, and the curd slowly broken with a wooden instrument; this is uninterruptedly continued until the curd has become fine and separated from the whey. After this it is left to settle four hours, to separate as much more of the whey as possible. It is now kneaded with the hand, separating still another portion of the whey. After this working it is placed in the cheese press and worked anew to render it fine again, and also by this it is strongly packed into the press, which, being full, a cloth is laid over it, and the cheese turned over. The bottom now turned up, being broken, is smoothed by the hand, and covered by the follower. Upon this follower is laid a weight corresponding to the intended weight of the cheese.

The cheese must be turned every hour, and after three hours taken from the press, the first cloth replaced with a dry one: it is then again covered with the follower, and the weight laid upon it doubled, care being had that the side that was before under is now above; the cheese is pressed nine hours by this weight, and must be turned once in three hours.

At the end of nine hours the cheese is again taken from the press, the cloth is removed, and it is placed in the 'pickle-float;' the part floating above the pickle is covered with coarse salt to the thickness of 3 guldens (about the same as three dollars in thickness). This pickle must not be stronger than fifteen degrees of Baume; if it is used stronger than this it is liable to crack the cheese.

The cheese remains in this pickle twenty-four hours, and during this time is turned twice, always taking care that it is covered with salt. It is now placed in a pickle of twenty degrees Baume, in which it is turned once in twelve hours, always being covered with salt. At the expiration of eight or nine days, it is taken from the pickle and washed, after which it is placed on the stand or shelves, and should be turned at least once a day.

All of the above directions have reference to cheeses weighing ten Duch pounds (equal to about 21 lbs English).

Principal rules to be observed.

1. Never to employ warm water or whey in the working of the cheese.

2. The pickle for the rennet as well as for the 'floating vessel,' must not be stronger than fifteen degrees, and for the pickling-tub must always be twenty degrees of Baume.

3. The bottom of the cheese press should be as flat as possible.

4. Whatever the weight of the cheese, the curd must be finely divided, and the whey perfectly pressed or wring out.

5. In warm weather the cheese requires more salt, and is thus more quickly salted. Seven or eight days in summer, when the air is warm, are equal to ten or twelve days in cold weather or in autumn.

Directions for the preparation of Dutch Rennet.—For twenty-five lebber (the Dutch name for the calves' stomachs), take seven Netherlands pounds of pickle of fifteen degrees Baume. The lebber must be cut in bits of the length of a half finger. The pot containing it should be well covered, and set in a warm place. After ten days the solution becomes good, but if allowed to stand twenty days it should then be strained through a muslin cloth, or a very fine sieve, and preserved in air-tight bottles. Not more than two table-spoonfuls of this are necessary for ten Netherlands pounds of cheese.

This rennet should thoroughly curdle the milk in three-fourths of an hour; if sooner than that, it is too strong, and if longer a little more must be added to assist its operation.

Reference is made above to fifteen and twenty degrees Baume. This is an instrument contrived by M. Baume for measuring the strength of solutions by their density. I have not his tables by me, but as nearly as I can calculate that pickle of 20 degrees, referred to, contains about 21 per cent of salt, and is therefore very strong. In one of the tables given by Berzelius it is stated that a saturated solution of common salt contains 29 per cent of salt.

JOHN P. NORTON.

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LIGHT IN STABLES.

Mr. Stewart, the celebrated Veterinary Surgeon, in his "Stable Economy" makes the following remarks, in his usual terse and happy style, on the bad effects of dark stables. In England and Scotland (for which he wrote) the evil was probably worse than in this country. There is no excuse for thrusting a horse into a dungeon here. Windows are not taxed, nor is space much of an object. One fault in the construction of stables, which Mr. Stewart vehemently condemns, is insufficient ventilation. There is not much ground for complaint in Canada on this score. There are generally holes enough for that purpose, *for if it* ntered *into* the *original* plan to leave spaces for one or two windows, you will find in nine cases out of ten that they are *boarded up in a careless manner, or* stopped with straw. It is managed to exclude the light at all events. Hear, ye horse-owners of Canada, who "love darkness rather than light," the opinion of an experienced writer on the subject:—

"Most people seem to think that light is little wanted in a stable; and, truly, after all the horses have become blind for want of it, there is not much need for windows. There is in general some kind of apology for a window. There may be a pane or two of glass above the door, or a hole at one end of the stable. When the man is working he has light enough from the door, and the horses have the benefit of that. Besides it is said, horses do not require light. They thrive best in the dark!

From these and similar abuses, innovation always meets with some resistance. Some miserable plea is offered in favour of an old usage, merely to avoid open conviction of ignorance. Dark stables were introduced not because men thought them the best, but because they had no inclination to purchase light, or because they thought the horse had no use for it.

A horse was never known to thrive better for being kept in a dark stable. The dealer may hide his horse in darkness, and perhaps he may believe that they fatten sooner there than in the light of day. But he might as well tell the truth at once, and say that he wants to keep them out of sight till they are ready for the market. When a horse is brought from a dark stable to the open air, he sees verry indistinctly: he stares about him, and carries his head high, and he steps high. The horse looks as if he had a good deal of action and animation. Dark stables may thus suit the purposes of dealers, but they are certainly not the most suitable for horses. They injure the eyes. There is not perhaps another animal on the earth so liable to blindness as the horse. It can not be said with certainty that blindness is the